

**Perez, Susan**

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**From:** cs\_hotelma@celebritycruises.com

**Sent:** Thursday, November 21, 2002 5:21 PM

**To:** mmiliaras@rccl.com; VSP@CDC.GOV

**Cc:** cs\_master@celebritycruises.com; cs\_chiefen@celebritycruises.com; cs\_staffca@celebritycruises.com; GTraganis@rccl.com

**Please see below the USPH report of 11/12/02 and action taken on board- in RED**

#### **DETAILS OF INSPECTION VIOLATIONS**

<b>NO.</b>	<b>LOCATION</b>	<b>REF.</b>	<b>POINTS</b>	<b>CRITICAL</b>	<b>DESCRIPTION</b>
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1	OCEAN LINERS - GALLEY	26	0	Yes	
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TWO SKILLETS STORED ON THE CLEAN RACK HAD OIL RESIDUE ON THE FOOD CONTACT SURFACE.

2	MAIN GALLEY	21	1	No	
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SEVERAL OF THE LARGE SERVING TRAYS HAD PEELING COVERS AND OTHER EXTERIOR DAMAGE THAT MADE THE SURFACE DIFFICULT TO CLEAN.

**- All peeled trays have been removed from service.**

3	MAIN GALLEY - BAKERY	11	0	Yes	
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ONE EMPLOYEE ROLLING DOUGH HAD SMALL CUTS AND ONE SMALL WOUND ON THE BACK OF HIS HAND, WHICH WERE NOT COVERED. HE WAS SENT TO MEDICAL FOR TREATMENT.

4	MAIN GALLEY - DISHWASH STARBOARD	22	0	No	
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THE FINAL SANITIZING RINSE TEMPERATURE AT THE MANIFOLD WAS 205 °F IN THE CONVEYOR DISHWASH MACHINE.

**- G.C. M-200 issued and thermometers have been requested with Requisition Order PO : 59000677 CS2**

5	FOOD SERVICE GENERAL	17	0	No	
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THE SALMON FILLETS USED FOR GRAVLAX HAVE NO SUPPLIER CERTIFICATION THAT IT WAS FROZEN TO A SAFE TEMPERATURE AND TIME. THE FISH IS NOT FROZEN TO A SAFE TEMPERATURE OR TIME ONBOARD EITHER.

**- We have received on board the proper certification from the supplier, specifying Temperature and Time.**

12/10/2002

6      **FOOD SERVICE GENERAL**      16      0      Yes

THE TIME AS A CONTROL POLICY USED FOR THE LIDO, MAIN GALLEY, CREW AND STAFF MESS SERVICE AREAS WAS ONLY SUPPORTED WITH TIME AND TEMPERATURE LOGS. THERE WAS NO WRITTEN PLAN DETAILING WHAT FOODS WOULD APPLY AND THE SERVICE PERIODS INVOLVED FOR EACH CATERING AREA.

7      **CREW GALLEY - GLASSWASH**      22      0      No

THE FINAL SANITIZING RINSE IN THE CONVEYOR GLASSWASH MACHINE WAS 200 °F AT THE MANIFOLD AND 178 °F AT THE DISH SURFACE.

**- Same G.C. and P.O as item No. 4 above.**

8      **STAFF MESS**      16      0      Yes

ONE PAN OF COOKED VEGETABLES STORED IN AN UPRIGHT HOT HOLDING CABINET HAD AN INTERNAL FOOD TEMPERATURE OF 134 °F. THE PAN WAS IMMEDIATELY REMOVED AND RETURNED TO THE GALLEY FOR REHEATING.

9      **POTABLE WATER**      \*      0      No

THE VESSEL HAS BEEN CHLORINATING THE PRODUCTION AND BUNKERED WATER TO 5.0 PPM FREE CHLORINE AND THE DISTRIBUTION SYSTEM TO 3.0 PPM FREE CHLORINE SINCE THE TRANS-ATLANTIC CROSSING.

RECOMMEND THAT DURING THE NEXT CRUISE THAT THE PRODUCTION AND BUNKERED WATER BE TREATED TO THE 5.0 PPM BUT THE DISTRIBUTION SYSTEM CAN BE RETURNED TO THE NORMAL CHLORINE LEVEL.

**- Done as per the recommendation above.**

10      **LIDO FOOD AREA / POT WASH AREA**      22      0      No

THE SINK MOUNTED THERMOMETER WAS ONLY VISIBLE AFTER REMOVAL OF A STAINLESS STEEL PANEL.

**- Holes were opened so that the thermometer is visible. G.C. M-199 issued.**

11      **LIDO FOOD AREA / AFT GRILL**      36      0      No

PROVIDE ADDITIONAL LIGHTING INSIDE THE FIRE SHUTTER FOR THE FRYERS TO PROVIDE 220 LUX OF LIGHT.

**- AAdditional lights were installed and G.C. E-269 was issued.**

12      **LIDO FOOD AREA / FORWARD SCULLERY**      40      1      No

ONE OF THE INSECT LIGHTS WAS LOCATED OVER TOP OF AN OPEN TOP, CLEAN DISH STORAGE RACK.

**- The Insect light has been removed.**

13      **LIDO FORWARD SCULLERY AND BAR PANTRIES**      40      1      No

NUMEROUS EXTERNAL DOORS WERE OPEN ALLOWING INSECT ACCESS.

14     **POTABLE WATER / POOLS & SPAS RECORD KEEP**     \*     0     No

THE MANAGEMENT OF THE POTABLE WATER SYSTEM, SWIMMING POOLS AND WHIRLPOOL SPAS, INCLUDING RECORD KEEPING WAS  
OUTSTANDING.

**CONSTELLATION**     11/12/02

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15     **CORRECTIVE ACTION STATEMENT**     \*     0     No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: [VSP@CDC.GOV](mailto:VSP@CDC.GOV)

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].

Best Regards

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12/10/2002